

TORTERIA NUEVA

MENU

ADDRESS: Ignacio Allende 220, CENTRO, 78000 San Luis Potosí, S.L.P., Mexico

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MENU TOPS

SAN LUIS POTOSI	\$
TORTA DE LOMO CON QUESO Y AGUACATE	\$
TORTA CUBANA	\$
TORTAS DE MILANESA	\$
TORTA DE ARRACHERA	\$
CHILES EN VINAGRE	\$
LOMITO	\$
MALTEADA DE FRESA	\$
ENTOMATADAS	\$
CAPUCHINO TRADICIONAL	\$
UNAS RICAS ENCHILADAS SUIZAS	\$
TORTAS CUBANAS	\$
TORTA DE JAMON	\$
CHOCOMILK CON PLÁTANO	\$
HUEVOS DIVORCIADOS	\$
ENSALADA RUSA	\$
CLUB SÁNDWICH	\$
TORTA DE HUEVO	\$
PAPAS FRITAS FRENCH FRIES	\$
HUEVOS CON CHORIZO	\$

Tortería Nueva, located at Ignacio Allende 220 in the heart of San Luis Potosí, Mexico, is a beloved institution that has been delighting locals and visitors alike since 1968. Renowned for its generous portions and authentic flavors, the restaurant specializes in traditional Mexican tortas—hearty sandwiches that embody the rich culinary heritage of the region.

A Flavorful Journey Through Tortas

The menu at Tortería Nueva is a celebration of bold flavors and satisfying textures. Each torta is crafted with care, featuring fresh ingredients and time-honored recipes.

Torta Cubana: A standout favorite, this torta combines layers of seasoned pork, ham, sausage, and melted cheese, creating a savory and indulgent experience.

Torta de Lomo con Queso y Aguacate: Tender pork loin is paired with creamy cheese and fresh avocado, offering a balanced and flavorful bite.

Torta de Arrachera: Succulent skirt steak is the star of this torta, delivering a smoky and juicy profile that meat lovers will appreciate.

Torta de Milanesa: Breaded and fried to perfection, the milanesa adds a crispy texture that contrasts beautifully with the soft bread.

Torta de Jamón: A classic choice, this torta features thinly sliced ham, making it a lighter yet satisfying option.

Torta de Huevo: Scrambled eggs, often combined with chorizo, create a comforting and hearty sandwich, perfect for breakfast or any time of day.

Huevos Divorciados: Two fried eggs are served with two types of salsa, offering a spicy and flavorful twist.

Huevos con Chorizo: The rich taste of chorizo enhances the scrambled eggs, making for a savory and satisfying combination.

Complementary Sides and Refreshments

To accompany these delectable tortas, Tortería Nueva offers a selection of sides and beverages:

Papas Fritas (French Fries): Crispy and golden, these fries are the perfect sidekick to any torta.

Chiles en Vinagre: Pickled peppers add a tangy and spicy kick, balancing the richness of the sandwiches.

Ensalada Rusa: A creamy potato salad that provides a cool and refreshing contrast to the warm tortas.

Capuchino Tradicional: A traditional cappuccino to end your meal on a sweet note.

Malteada de Fresa: A strawberry milkshake that offers a sweet and creamy finish.

Chocomilk con Plátano: A delightful blend of chocolate milk and banana, offering a unique and satisfying flavor.

Jugos Frescos (Fresh Juices): Including options like orange juice and agua de melón (cantaloupe water), these beverages are refreshing and pair well with the hearty tortas.

A Tradition of Quality and Generosity

What sets Tortería Nueva apart is not just the quality of its food but also the generous portions that ensure every guest leaves satisfied. The friendly staff and vibrant atmosphere further enhance the dining experience, making it a must-visit spot for anyone in San Luis Potosí.

Whether you're a local or a traveler exploring the city, Tortería Nueva offers a taste of authentic Mexican cuisine that is both comforting and unforgettable.